

Shrimp Ceviche with Coconut Leche de Tigre paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

SERVES: 6-8

Shrimp Ceviche

2 lbs large raw shrimp, peeled and deveined
1 small (2 inch) piece fresh ginger
2 tablespoons salt
3 quarts of water
2 English cucumbers, diced small
1 red onion thinly sliced
1 cup cherry tomatoes, halved
Katsuobushi Chili Oil
1 cup canola oil
2 tablespoons smoked paprika
1 cup katsuobushi (bonito flakes), loosely packed

Coconut Leche de Tigre

4 cups fresh lime juice (16-20 limes)
1 cup fresh ginger sliced (4 ounce piece)
1 cup celery chopped (2-3 medium stalks)
1 cup lemongrass, chopped (use tender inner stalks)
2 shallots
3 tablespoons salt
1 bunch cilantro
1 13.5 ounce can full-fat coconut milk

METHOD:

Shrimp Ceviche

- Place the raw shrimp in a heatproof bowl or metal container.
- In a large pot, bring water, salt, and sliced ginger to a full boil. Once water is boiling, pour it over the shrimp and cover tightly with foil.
- Let sit for 5 minutes then immediately add ice to chill the shrimp and stop the cooking.
- Once cool, drain and refrigerate until ready to use. You can cut into bite-size pieces if desired.

Katsuobushi Chili Oil

- Add all ingredients to a blender and blend for 2 minutes or until well combined.
- Transfer to a small saucepan and heat over medium until it reaches 210°F. A light simmer is enough, avoid overheating or burning.
- Remove from heat and strain through a fine sieve or cheesecloth. Let cool and refrigerate. Stir gently before using.
- Can't find katsuobushi? Use a splash of soy sauce or fish sauce for umami flavor or omit entirely.

Coconut Leche de Tigre

- In a blender combine lime juice, ginger, celery, lemongrass, shallots, salt, and cilantro. Blend on high until smooth.
- Strain through a fine mesh sieve or cheesecloth into a bowl then add the coconut milk.
- Taste and adjust with more salt or lime juice if needed. Chill until ready to serve.

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To Finish

Assemble just before serving. In a bowl, toss together diced cucumber, red onion, cherry tomatoes and shrimp. Spoon over a generous amount of the coconut Leche de Tigre then drizzle with the katsuobushi chili oil. You can garnish with chopped herbs, microgreens, or a sprinkle of flaky salt.